

J. S T R E C K E R
S E L E C T I O N S

Castelfeder

SÜDTIROL ALTO ADIGE

15

PINOT GRIGIO



RULÄNDER

Castelfeder Pinot Grigio “15er” ALTO ADIGE (ITALY)

Originally founded in 1970 by A. Giovanett, the winery was taken over by his son, Günther Giovanett in 1985. Continuing in the same tradition as his father, Günther still has close contact with winegrowers, careful selection of the best production areas and well-aimed cultivation of choice varietals. Today, his son, Ivan, is the winemaker and daughter Ines is the international sales manager.

Grapes: 100% Pinot Grigio.

Viniculture: Hand harvested, cold maceration for 12 hours, gentle pressing, fermented in Stainless steel and 6 months storage on fine lees.

Sustainability: As of 2018, Castelfeder is currently working on obtaining a sustainable certification & becoming herbicide free.

Alcohol: 14% vol.

Appearance: Straw yellow with a light green sheen.

Nose: Striking notes of pear & apple.

Palate: Excellent balance gives this wine structure and strength. It is dry and smooth on the palate with a pleasant mineral aftertaste.

Pairings: Lighter dishes or fried foods, freshwater fish

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Alto Adige Wine Region of Italy

Being the most northern region in Italy, Alto Adige has a continental climate with very cold winters and very hot summers. It is situated amongst the Alps and bordered by Austria, Germany and Switzerland.

The region of Alto Adige is completely land locked, with the river Adige running through it. Even with such steep hills, vineyards are located throughout the region and must be hand harvested. Historically, wine has been produced here since Roman times.

Pinot Grigio (also known as Pinot Gris) is a mutation of the Pinot Noir grape. Italian Pinot Grigio wines tend to be light in body, with crisp acidity. Pinot Grigio from this region tend to be fuller in body with beautiful pomaceous and citrus notes.

Regional info credit: Ines Giovanett, GuildSomm, Wikipedia